



*The International Wine & Food Society*  
**Toronto Branch**

IW&FS Sopra Tuesday February 4th, 2014



**Massimo & Marinella Camerani Wine Maker of the year - Italy**  
**Tuesday, February. 04th, 2014. Time: 6:30-10:30PM**

**Members: \$140, Guests: \$160 “A Match Made in Heaven..”**

Sopra, located above the acclaimed restaurant Mistura – is Toronto’s premiere place for gourmet Italian food and welcomes us back.

"Italian award winner, Marinella Camerani, winemaker and owner of Corte Sant' Alda, is dedicated to her land and passionate about the process of creating spectacular wines. After traversing one of the steepest driveways by any standard you arrive at her beautiful winery and vineyards. The lands on the very top of a large hill have an enviable view towards the gulf of Venice and north toward the pre-Alps. The vineyards for her elegant ripasso are situated in the “Bine Longhe” and “Cavallero” areas. In 1985 Marinella Camerani made the decision to live in the country to pursue her dream of returning to her family roots living on the land. Since then, she has invested all of her resources and energy in revitalizing what had been her family’s weekend country estate above the village of Mezzane de Sotto. Her wines have achieved an increasingly

precise and convincing character as she seeks to reconcile and harmonize terroir and modernity by making a soft and rounded style with tradition.

As it turns out Massimo is from the same region as Marinella’s and that combined with the Wines themselves have inspired him to custom create a wonderful menu to pair with the beautiful Wines we will be serving.

**Sopra Upstairs Lounge**

265 Davenport, Toronto, Ontario M5R 1J8, Tel H: 416-929-9006  
Intersection Davenport & Avenue Rd  
[info@sopra.ca](mailto:info@sopra.ca) [www.sopra.ca](http://www.sopra.ca)

[Marinella Camerani:](#)



[A how to get there MAP <<Click here>>](#)  
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# IW&FS 2013-2014 Planned Program

Arrival 6:30 pm Reception Dinner 7:30 pm

**Reception canapés:**

- Cheese Croquettes
- Vegetable Marrows & Black Truffle Crostini
- and one surprise canapé

2012 Soave

**Dinner menu**

~**Course 1**~ Ontario Rabbit al Ca' Fiui, Cipolline & Celeriac Pure

2012 Ca'Fiui Valpolicella. Valpolicella is arguably the most famous red wine to come out of the Veneto wine region in north-eastern Italy. This typically mid-bodied, fruit-driven wine is equally enjoyable at room temperature or slightly chilled on a warm summer afternoon. The defining character of a quality Valpolicella is its fragrant, tangy cherry aroma, which has led it to be regarded by many as the Italian answer to Beaujolais. Marinella was named grower of the year ,2009.

~**Course 2**~ Risotto all'ubriaca with pancetta  
Campi Magri Ripasso

~**Course 3**~ Stewed Short Ribs with gorgonzola laced Polenta  
Ruvalin Amarone

~**Course 4**~Sbrisolona w Tropical Fruit Salad  
Recioto  
Coffee, Tea, Cappuccino, or Espresso

**Contact Us:**

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Date	Time	Location
Monday March 24, 2014	6:30PM-10:30PM	TBD
<u>Monday April 07, 2014</u>	<u>6:30PM-10:30PM</u>	<u>TBD</u>
Monday, May 20, 2014	6:30PM-10:30PM	TBD
<u>Monday, June 16, 2014</u>	<u>AGM 5:30PM Recp.</u> <u>6:30PM-10:30PM</u>	<u>Toronto Hunt</u>

*Chef Massimo Capra, formerly of Michael Carlevale's Prego Della Piazza, seems to have found the perfect niche; provide no-compromise, upscale, quality Italian cuisine in a very relaxed, almost private-club-like, environment.*

*Accessibility: wheelchair friendly*